



STATE OF IDAHO
DEPARTMENT OF
ENVIRONMENTAL QUALITY

1410 North Hilton • Boise, Idaho 83706-1255 • (208) 373-0502

Dirk Kempthorne, Governor
Toni Hardesty, Director

July 28, 2004

Certified Mail No. 7099 3220 0009 1975 4342

Gary O'Donnell, Plant Manager
Tyson Fresh Meats Inc.
P.O. Box 9346
Boise, ID 83705

RE: Permit No. T2-030067, Tyson Fresh Meats Inc., Kuna
Final Tier II Operating Permit

Dear Mr. O'Donnell:

The Department of Environmental Quality (DEQ) is issuing Tier II Operating Permit No. T2-030067 for the Tyson Fresh Meats, Inc. facility located in Kuna, in accordance with IDAPA 58.01.01.400 through 406, *Rules for the Control of Air Pollution in Idaho (Rules)*.

The enclosed Tier II operating permit is effective immediately and is based on the information contained in your permit application. Modification to and/or renewal of this Tier II permit shall be requested in a timely manner in accordance with the *Rules*.

A representative of the Boise Regional Office will contact you regarding a meeting with DEQ to discuss the permit terms and requirements. DEQ recommends the following representatives attend the meeting: your facility's plant manager, responsible official, environmental contact, and any operations staff responsible for day-to-day compliance with permit conditions.

Pursuant to IDAPA 58.01.23, you, as well as any other entity, may have the right to appeal this final agency action within 35 days of the date of this decision. However, prior to filing a petition for a contested case, I encourage you to call Bill Rogers at (208) 373-0502 to address any questions or concerns you may have with the enclosed permit.

Sincerely,

Martin Bauer, Administrator
Air Quality Division

MB/ABC/sd

Facility ID No. 001-00030

Enclosure



**Air Quality
TIER II OPERATING PERMIT**

**State of Idaho
Department of Environmental Quality**

PERMIT No.: T2-030067

FACILITY ID No.: 001-00030

AQCR: 64

CLASS: SM (sm80)

SIC: 2011

ZONE: 11

UTM COORDINATE (km): 559.6, 4809.5

1. PERMITTEE

Tyson Fresh Meats, Inc.

2. PROJECT

Tier II Operating Permit Revision – Change in name and ownership

3. MAILING ADDRESS

P.O. Box 9346

CITY

Boise

STATE

ID

ZIP

83705

4. FACILITY CONTACT

Chris Harvey

TITLE

Air Pollution Control Engineer

TELEPHONE

(605) 235-3647

5. RESPONSIBLE OFFICIAL

Gary O'Donnell

TITLE

Plant Manager

TELEPHONE

(208) 345-6660

6. EXACT PLANT LOCATION

16 Miles South of Boise on South Cole Road, Kuna, Idaho

COUNTY

Ada

7. GENERAL NATURE OF BUSINESS & KINDS OF PRODUCTS

Beef Packing and Rendering

8. PERMIT AUTHORITY

This permit is issued according to the *Rules for the Control of Air Pollution in Idaho*, IDAPA 58.01.01.400, and pertains only to emissions of air contaminants, which are regulated by the state of Idaho and to the sources specifically allowed to be operated by this permit.

This permit has been granted on the basis of design information presented in the application and the Idaho Department of Environmental Quality's (DEQ) technical analysis of the supplied information. Changes in design or equipment that result in any change in the nature or amount of emissions may be a modification. Modifications are subject to DEQ review in accordance with Section 58.01.01.200 of the *Rules for the Control of Air Pollution in Idaho*.


TONI HARDESTY, DIRECTOR
DEPARTMENT OF ENVIRONMENTAL QUALITY

DATE ISSUED: July 28, 2004

DATE EXPIRES: May 28, 2007

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Acronyms, Units and Chemical Nomenclature

AQCR	Air Quality Control Region
ASTM	American Society for Testing and Materials
CO	carbon monoxide
EPA	U. S. Environmental Protection Agency
gr/dscf	grains per dry standard cubic foot
hp	horsepower
IDAPA	a numbering designation for all administrative rules in Idaho promulgated in accordance with the Idaho Administrative Procedures Act
km	kilometer
lb/d	pounds per day
lb/hr	pounds per hour
MMBtu/hr	million British thermal units per hour
NO _x	nitrogen oxides
O&M	Operations and Maintenance
ORP	Oxidation Reduction Potential
PM ₁₀	particulate matter with an aerodynamic diameter of 10 micrometers or less
ppm	parts per million
SO ₂	sulfur dioxide
T/yr	tons per year
VOC	volatile organic compound

AIR QUALITY TIER II OPERATING PERMIT NUMBER: T2-030067

Permittee:	Tyson Fresh Meats, Inc.	Facility ID No. 001-00030	Date Issued:	July 28, 2004
Location:	Kuna, Idaho		Date Expires:	May 28, 2007

1. TIER II OPERATING PERMIT SCOPE

Purpose

- 1.1 This permitting action is a name/ownership change of the facility's Tier II operating permit. This permit establishes facility-wide requirements to protect ambient air quality standards and to limit emissions below Tier I operating permitting major source thresholds.
- 1.2 This Tier II permit replaces the Tier II Operating Permit No. 001-00030 issued ~~February~~ May 28, 2002, the terms and conditions of which shall no longer apply.

T2-000700

Regulated Sources

- 1.3 Table 1.1 below lists all sources of emissions that are regulated in this Tier II operating permit:

Table 1.1 REGULATED SOURCES

Permit Section	Source Description	Emissions Control(s)
3.0	East and West boilers, Superior, 25.2 MMBtu/hr each, ASTM Grade 1 or 2 fuel oil, or natural gas	None
4.0	Two distillate fuel oil-fired generators and one fire pump	None
5.0	Hide up-puller	Cyclone scrubber
6.0	Inedible/blood scrubbing system, including: Cookers 1-5 Prepress Expellers 1-4 (vents) Inedible centrifuge 4 tallow tanks Blood feed screw vent Milling screw conveyors (2 points) Grease centrifuge Raw blood tank Crax bin* Lo pro transfer to storage bin* Crax hammermill* Crax rotex screen* Crax milling screw vent Blood centrifuge Blood dryer (emissions from blood) Blood dryer (emissions from natural gas combustion) Edible centrifuge	Spray tower(knockout)/venturi/ packed-bed scrubber
7.0	Meat and bone meal silo and airlocks	Meat and bone meal silo baghouse
8.0	Blood silo	Blood silo baghouse
9.0	Blood silo airlocks	Blood silo airlock baghouse (new in summer 2001)

* These sources are open to room air. It is estimated that 60% of the emissions are controlled by the enclosure of the building. The remaining emissions are captured by room fans and sent to the packed bed scrubber.

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Other Sources

- 1.4 Table 1.2 identifies all other sources at the facility that do not require specific permit conditions to demonstrate compliance with applicable air quality standards.

Table 1.2 OTHER AIR POLLUTION SOURCES AT THE FACILITY

Source Description
Natural gas space heaters of less than or equal to 5 MMBtu/hr, totaling less than 30 MMBtu/hr
Propane space heaters of less than or equal to 5 MMBtu/hr
Onsite gas and fuel oil tanks
Aerosol can puncturing system
Carcass acid wash
Leg wash
Fugitive emissions from loadouts, including Lo pro unloading
Blood hammermill
Fuel tanks
Pasteurization cabinet

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2. FACILITY-WIDE CONDITIONS***Facility Emissions***

- 2.1 All reasonable precautions shall be taken to prevent particulate matter from becoming airborne in accordance with IDAPA 58.01.01.650-651, *Rules for the Control of Air Pollution in Idaho*.
- 2.2 The permittee shall monitor and maintain records of the frequency and the method(s) used (i.e., water, chemical dust suppressants, etc.) to reasonably control fugitive emissions.
- 2.3 The permittee shall maintain records of all fugitive dust complaints received. The permittee shall take appropriate corrective action as expeditiously as practicable after receipt of a valid complaint. The records shall include, at a minimum, the date that each complaint was received and a description of the following: the complaint, the permittee's assessment of the validity of the complaint, any corrective action taken, and the date the corrective action was taken.

Odors

- 2.4 No person shall allow, suffer, cause, or permit the emission of odorous gases, liquids, or solids to the atmosphere in such quantities as to cause air pollution.
- 2.5 The permittee shall maintain records of all odor complaints received. If the complaint has merit, the permittee shall take appropriate corrective action as expeditiously as practicable. The records shall include, at a minimum, the date that each complaint was received and a description of the following: the complaint, the permittee's assessment of the validity of the complaint, any corrective action taken, and the date the corrective action was taken. Within 15 days of receiving an odor complaint, the permittee shall send a copy of the record to DEQ, including all items referenced above.

Visible Emissions

- 2.6 No person shall discharge any air pollutant to the atmosphere from any point of emission for a period or periods aggregating more than three minutes in any 60-minute period which is greater than 20% opacity as determined by procedures contained in IDAPA 58.01.01.625. These provisions shall not apply when the presence of uncombined water, nitrogen oxides, and/or chlorine gas is the only reason(s) for the failure of the emission to comply with the requirements of this section.

Excess Emissions

- 2.7 The permittee shall comply with the procedures and requirements of IDAPA 58.01.01.130-136 for excess emissions due to startup, shutdown, scheduled maintenance, safety measures, upsets and breakdowns.

Reports and Certifications

- 2.8 Any reporting required by this permit, including, but not limited to, records, monitoring data, supporting information, requests for confidential treatment, testing reports, or compliance certifications, shall contain a certification by a responsible official. The certification shall state that, based on information and belief formed after reasonable inquiry, the statements and information in the document(s) are true, accurate, and complete. Any reporting required by this permit shall be submitted to:

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Permittee:	Tyson Fresh Meats, Inc.	Facility ID No. 001-00030	Date Issued:	July 28, 2004
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Air Quality Permit Compliance
Department of Environmental Quality
Boise Regional Office
1445 N. Orchard
Boise, ID 83706-2239

Fuel-burning Equipment

- 2.9 The permittee shall not discharge to the atmosphere from any fuel-burning equipment particulate matter in excess of 0.015 grains per dry standard cubic foot (gr/dscf) of effluent gas corrected to 3% oxygen by volume for gas, 0.050 gr/dscf of effluent gas corrected to 3% oxygen by volume for liquid.

Sulfur Content

- 2.10 No person shall sell, distribute, use, or make available for use any distillate fuel oil containing more than the following percentages of sulfur:
- ASTM Grade 1 fuel oil - 0.3% by weight.
 - ASTM Grade 2 fuel oil - 0.5% by weight.
- 2.11 The permittee shall demonstrate compliance with the fuel oil sulfur content limits specified in Permit Condition 2.10 by obtaining documentation of the sulfur content analysis for each shipment of fuel oil (ASTM Grade 1, ASTM Grade 2) on an as-received basis. Records of each fuel oil sulfur content analysis shall remain onsite for the most recent two-year period and shall be made available to DEQ representatives upon request.

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3. EAST AND WEST BOILERS**3.1 Process Description**

Two dual fuel-fired boilers provide the facility with process steam and hot water. Each boiler is rated at 25.2 MMBtu/hr and can be fired on distillate fuel oil (ASTM Grade 1 fuel oil or ASTM Grade 2 fuel oil) or natural gas.

3.2 Control Description

Emissions from the boilers are uncontrolled.

Emissions Limits**3.3 Emissions Limits**

PM₁₀, SO₂, and NO_x emissions from the boilers shall not exceed any corresponding emissions rate limits listed in Appendix A.

3.4 Visible Emissions

Visible emissions from each boiler stack, or any other stack, vent, or functionally equivalent opening associated with the boilers, shall comply with Permit Condition 2.6.

Operating Requirements**3.5 Fuel Type Limits**

The East and West Boilers shall be fueled with distillate fuel oil or natural gas.

3.6 Distillate Fuel Oil Throughput Limit

The permittee shall not combust more than 2,600,000 gallons of distillate fuel oil in the East and West Boilers in any consecutive 12-month period.

Monitoring and Recordkeeping Requirements**3.7 Throughput Monitoring**

The permittee shall monitor and record the distillate fuel oil throughput to the East and West Boilers monthly and annually to demonstrate compliance with Permit Condition 3.6. Annual throughput shall be determined by summing monthly throughput over the previous consecutive 12-month period.

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4. TWO GENERATORS AND FIRE PUMP**4.1 Process Description**

This facility includes two distillate fuel oil-fired emergency generators and one distillate fuel oil-fired fire pump. The generators and fire pump are rated at 0.17 MMBtu/hr, 0.15 MMBtu/hr, and 0.35 MMBtu/hr, respectively.

4.2 Control Description

Emissions from the generators and the fire pump are uncontrolled.

Emissions Limits**4.3 Emissions Limits**

PM₁₀, SO₂, and NO_x emissions from the generators and fire pump shall not exceed any corresponding emissions rate limits listed in Appendix A.

4.4 Visible Emissions

Visible emissions from each generator stack and from the fire pump stack, or any other stack, vent, or functionally equivalent opening associated with the generators and fire pump, shall comply with Permit Condition 2.6.

Operating Requirements**4.5 Hours of Operation Limits**

Each emergency generator shall not be operated for more than 500 hours per any consecutive 12-month period. The fire pump shall not be operated for more than 500 hours per any consecutive 12-month period.

Monitoring and Recordkeeping Requirements**4.6 Monitor Operating Parameters**

The permittee shall monitor and record the hours of operation monthly and annually for each emergency generator and for the fire pump to demonstrate compliance with Permit Condition 4.5. Annual hours of operation shall be determined by summing monthly hours of operation over the previous consecutive 12-month period.

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5. HIDE UP-PULLER**5.1 Process Description**

The hide up-puller pulls the hide off of carcasses. The rated capacity of the hide up-puller is 200 hides per hour.

5.2 Control Description

Emissions from the hide up-puller are controlled by vacuum hoods and the hide up-puller cyclone scrubber.

Emissions Limits**5.3 Emissions Limits**

Emissions from the hide up-puller cyclone scrubber shall not exceed any corresponding emissions rate limits listed in Appendix A.

5.4 Visible Emissions

Visible emissions from the hide up-puller cyclone scrubber stack, or any other stack, vent, or functionally equivalent opening associated with the hide up-puller, shall comply with Permit Condition 2.6.

Operating Requirements**5.5 Hours of Operation Limits**

The operating hours for the hide up-puller shall not exceed 2,800 hours per any consecutive 12-month period. The cyclone scrubber shall be operated whenever the hide up-puller is operated.

5.6 Monitoring Equipment

The permittee shall maintain and operate, in accordance with the manufacturer specifications, equipment to measure the pressure differential across the cyclone scrubber and the scrubber media flow rate to the cyclone scrubber.

5.7 Control of Odors

No emissions of odorous gases or solids from the cyclone scrubber stack shall be emitted in such quantities as to cause air pollution, as required by IDAPA 58.01.01.775 and IDAPA 58.01.01.835.

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Monitoring and Recordkeeping Requirements**5.8 Monitor Operating Parameters**

- The permittee shall monitor and record the hours of operation of the hide up-puller monthly and annually to demonstrate compliance with Permit Condition 5.5. Annual hours of operation shall be determined by summing monthly hours of operation over the previous consecutive 12-month period.
- The permittee shall monitor and record the pressure drop across the cyclone scrubber once per day when operating.
- The permittee shall monitor and record the scrubber media flow rate to the cyclone scrubber once per day when operating.

5.9 Operations and Maintenance Manual Requirements

Within 60 days after issuance of this permit, the permittee shall have updated the operations and maintenance (O&M) manual for the hide up-puller cyclone scrubber which describes the procedures that will be followed to comply with General Provision 2 and the manufacturer specifications for the cyclone scrubber. At a minimum, the manual shall include specification for the pressure drop across the cyclone scrubber and the scrubber media flow rate to the cyclone scrubber. This manual shall remain onsite at all times and shall be made available to DEQ representatives upon request.

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6. INEDIBLE/ BLOOD SYSTEM**6.1 Process Description**

The inedible/blood system processes blood and inedible material through a 2.6 MMBtu/hr natural gas-fired rotary kiln, two grinders, five cookers, and four expellers. Blood is dried in the rotary kiln and then pneumatically conveyed to blood silo. The two grinders grind viscera into small pieces and feed it into the cookers. The cookers are heated by steam generated from the boilers.

6.2 Control Description

Emissions from the inedible/blood are controlled by a spray tower (also called a knockout tower), a venturi scrubber, and a packed tower connected in series. Three rooms within the rendering building contain processes that are controlled by the packed tower. The air from each room is ducted directly to the packed tower.

Emissions Limits**6.3 Emissions Limits**

Emissions from the packed tower scrubber shall not exceed any corresponding emissions rate limits listed in Appendix A.

6.4 Visible Emissions

Visible emissions from the packed tower scrubber stack, or any other stack, vent, or functionally equivalent opening associated with the inedible/blood system, shall comply with Permit Condition 2.6.

Operating Requirements**6.5 Throughput Limits**

- The throughput of the meat and bone meal produced shall not exceed 192 T/day.
- The throughput of the meat and bone meal produced shall not exceed 70,080 tons per any consecutive 12-month period.
- The throughput of dried blood shall not exceed 33 T/day.
- The throughput of dried blood shall not exceed 12,045 tons per any consecutive 12-month period.

6.6 Monitoring Equipment

The permittee shall maintain and operate, in accordance with manufacturer specifications, equipment to measure the following:

- the pressure differential across the spray tower, venturi scrubber, and the packed tower;
- the scrubber media flow rate to the spray tower, venturi scrubber, and the packed tower; and
- the pH, and ORP for the packed tower.

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6.7 Spray Knockout Tower

- The pressure drop across the spray tower shall be maintained within O&M manual specifications.
- The scrubber media flow rate to the spray tower shall be maintained within O&M manual specifications.

6.8 Venturi Scrubber

- The pressure drop across the venturi scrubber shall be maintained within O&M manual specifications.
- The scrubber media flow rate to the venturi scrubber shall be maintained within O&M manual specifications.

6.9 Packed Tower

- The pressure drop across the packed tower shall be maintained within O&M manual specifications.
- The scrubber media flow rate to the packed tower shall be maintained within O&M manual specifications.
- The pH and ORP shall be maintained in accordance with the O&M manual specifications.

6.10 Control of Cookers

- The facility shall comply with IDAPA 58.01.01.775, 776, and 835 through 838.
- The spray tower, the venturi scrubber, and the packed tower shall be connected in series.

6.11 Control of Expellers

All expellers shall be properly hooded and all exhaust gases shall be ducted to odor control equipment as required by IDAPA 58.01.01.837.

Monitoring and Recordkeeping Requirements**6.12 Throughput Monitoring**

The permittee shall monitor and record the throughput of meat and bone meal, and of dried blood daily and annually to demonstrate compliance with Permit Condition 6.5. Annual throughput shall be determined by summing monthly throughput over the previous consecutive 12-month period.

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6.13 Air Pollution Control Equipment Monitoring

- The permittee shall monitor and record the scrubber media flow rate to the spray tower, venturi scrubber, and the packed tower once daily when operating.
- The permittee shall monitor and record the pressure drop across the spray tower, venturi scrubber, and the packed tower once daily when operating.
- The permittee shall monitor and record the pH of the packed tower scrubber media once daily.
- The permittee shall monitor and record the ORP of the packed tower scrubber media once daily.

6.14 Operations and Maintenance Manual Requirements

Within 60 days after startup, the permittee shall have updated the O&M manual for the spray tower, the venturi scrubber, and the packed tower which describes the procedures that will be followed to comply with General Provision 2 and the manufacturer specifications for the most recent upgrades of the air pollution control device. This manual shall remain onsite at all times and shall be made available to DEQ representatives upon request.

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7. MEAT AND BONE MEAL STORAGE SILO AND LOADOUT**7.1 Process Description**

Meat and bone meal are pneumatically conveyed to the meat and bone meal storage silo. This material is dropped from the silo through sleeves and passes through airlocks into trucks or railcars. Airlocks are located at both the rail and truck loadouts.

7.2 Control Description

The PM₁₀ emissions from the meat and bone meal storage silo and loadout are controlled by a baghouse with a PM₁₀ control efficiency of 99%.

Emissions Limits**7.3 Emissions Limits**

The meat and bone meal storage silo and loadout baghouse stack PM₁₀ emissions shall not exceed any corresponding emission rate limits listed in Appendix A.

7.4 Visible Emissions

Visible emissions from the meat and bone meal storage silo and loadout baghouse stack, or any other stack, vent, or functionally equivalent opening associated with the meat and bone meal storage silo and loadout shall comply with Permit Condition 2.6.

Operating Requirements**7.5 Throughput Limits**

- The meat and bone meal throughput to the meat and bone meal storage silo shall not exceed 192 T/day.
- The meat and bone meal throughput to the meat and bone meal storage silo shall not exceed 70,080 tons per any consecutive 12-month period.
- The meat and bone meal throughput to the meat and bone meal loadout shall not exceed 292 T/day.
- The meat and bone meal throughput to the meat and bone meal loadout shall not exceed 70,080 tons per any consecutive 12-month period.

7.6 Baghouse Pressure Drop

The pressure drop across the meat and bone meal storage silo and loadout baghouse shall be maintained within O&M manual specifications. Documentation of the operating pressure drop specifications for the baghouse shall remain onsite at all times and shall be made available to DEQ representatives upon request.

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Monitoring and Recordkeeping Requirements

7.7 Throughput Monitoring

- The permittee shall monitor and record the meat and bone meal throughput to the meat and bone meal storage silo daily and annually to demonstrate compliance with Permit Condition 7.5. Annual throughput shall be determined by summing daily throughput monthly, and then summing each monthly throughput over the previous consecutive 12-month period.
- The permit shall monitor and record the meat and bone meal throughput to the meat and bone meal loadout daily and annually to demonstrate compliance with Permit Condition 7.5. Annual throughput shall be determined by summing daily throughput monthly, and then summing each monthly throughput over the previous consecutive 12-month period.

7.8 Monitor Operating Parameters

The permittee shall monitor and record the pressure drop across the meat and bone meal storage silo and loadout baghouse once daily, when operating.

7.9 Operations and Maintenance Manual Requirements

Within 60 days after issuance of this permit, the permittee shall have updated the O&M manual for the meat and bone meal storage silo and loadout baghouse which describes the procedures that will be followed to comply with General Provision 2 and the manufacturer specification for the meat and bone meal storage silo and loadout baghouse. At a minimum, the manual shall include specifications for the pressure drop across the baghouse. This manual shall remain onsite at all times and shall be made available to DEQ representatives upon request.

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8. BLOOD SILO**8.1 Process Description**

Finished blood is pneumatically conveyed to the blood silo, and stored. Loadout of finished blood occurs when finished blood silo is dropped from the silo through sleeves and then through airlocks into trucks or railcars. Airlocks are located at both the rail and truck loadouts.

8.2 Control Description

Emissions from the blood silo are controlled by a baghouse with a PM₁₀ control efficiency of 99%. Emissions generated by the transfer of materials through the airlock are controlled by a baghouse with a control efficiency of 99% for PM₁₀.

Emissions Limits**8.3 Emissions Limits**

PM₁₀ emissions from the blood silo baghouse, and blood silo airlock baghouse shall not exceed any corresponding emissions rate limits listed in Appendix A.

8.4 Visible Emissions

Visible emissions from the blood silo baghouse stack, blood silo airlock baghouse, or any other stack, vent, or functionally equivalent opening associated with the blood silo, shall comply with Permit Condition 2.6.

Operating Requirements**8.5 Throughput Limits**

- The throughput to the blood silo shall not exceed 33 T/day.
- The throughput to the blood silo shall not exceed 12,045 tons per any consecutive 12-month period.
- The loadout throughput of the blood silo shall not exceed 103 tons per day.
- The loadout throughput of the blood silo shall not exceed 12,045 tons per any consecutive 12-month period.

8.6 Baghouse Pressure Drop

The pressure drop across the blood silo baghouse and blood silo airlock baghouse shall be maintained within manufacturer and O&M manual specifications. Documentation of the operating pressure drop specifications for the blood silo baghouse and blood silo airlock baghouse shall remain onsite at all times and shall be made available to DEQ representatives upon request.

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Monitoring and Recordkeeping Requirements**8.7 Throughput Monitoring**

- The permittee shall monitor and record the throughput to the blood silo daily and annually to demonstrate compliance with Permit Condition 8.5. Annual throughput shall be determined by summing daily throughput monthly, and then summing each monthly throughput over the previous consecutive 12-month period.
- The permittee shall monitor and record the loadout throughput of the blood silo daily and annually to demonstrate compliance with Permit Condition 8.5. Annual throughput shall be determined by summing daily throughput monthly, and then summing each monthly throughput over the previous consecutive 12-month period.

8.8 Monitor Operating Parameters

- The permittee shall monitor and record the pressure drop across the blood silo baghouse once daily, when operating.
- The permittee shall monitor and record the pressure drop across the blood silo airlock baghouse once daily, when operating.

8.9 Operations and Maintenance Manual Requirements

Within 60 days after issuance of this permit, the permittee shall have updated the O&M manual for the blood silo baghouse which describes the procedures that will be followed to comply with General Provision 2 and the manufacturer specifications for the blood silo baghouse. At a minimum, the manual shall include specification for the pressure drop across the blood silo baghouse. This manual shall remain onsite at all times and shall be made available to DEQ representatives upon request.

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Location:	Kuna, Idaho		Date Expires:	May 28, 2007

9. APPENDIX A – EMISSION RATE LIMITS

The following table provides a summary of all emission rate limits required by this permit.

Table 10.1 EMISSION LIMITS

Tyson Fresh Meats Inc., Kuna Emission Limits ^a – Hourly (lb/hr ^d), Daily (lb/d ^e), and Annual ^b (T/yr ^f)						
Source Description	PM ₁₀ ^c		NO _x		SO ₂	
East Boiler	0.6 lb/hr	2.29 T/yr	3.6 lb/hr	14.9 T/yr	12.8 lb/hr	46.16 T/yr
West Boiler	0.6 lb/hr	2.29 T/yr	3.6 lb/hr	14.9 T/yr	12.8 lb/hr	46.16 T/yr
Generators and Fire Pump (Combined)	0.58 lb/hr	0.14 T/yr	8.1 lb/hr	2.025 T/yr	0.54 lb/hr	0.134 T/yr
Hide Up-Puller	0.12 lb/hr	0.17 T/yr				
Inedible/Blood System	16.4 lb/d	3.00 T/yr	6.41 lb/d	1.17 T/yr	0.62 lb/d	0.12 T/yr
Meat and Bone Meal Silo and Airlocks	0.12 lb/d	0.02 T/yr				
Blood Silo	0.01 lb/d	0.002 T/yr				
Blood Silo Airlock Baghouse	0.063 lb/d	0.004 T/yr				

^a As determined by a pollutant-specific U.S. EPA reference method, a DEQ-approved alternative, or as determined by DEQ's emission estimation methods used in this permit analysis.

^b As determined by multiplying the actual or allowable (if actual is not available) pound per hour emission rate by the allowable hours per year that the process(es) may operate(s), or by actual annual production rates.

^c Includes condensables.

^d Pounds per hour

^e Pounds per day

^f Tons per year

AIR QUALITY TIER II OPERATING PERMIT NUMBER: T2-030067

Permittee:	Tyson Fresh Meats, Inc.	Facility ID No. 001-00030	Date Issued:	July 28, 2004
Location:	Kuna, Idaho		Date Expires:	May 28, 2007

10. TIER II PERMIT GENERAL PROVISIONS

1. All emissions authorized herein shall be consistent with the terms and conditions of this permit. The emission of any pollutant in excess of the limitations specified herein, or noncompliance with any other condition or limitation contained in this permit, shall constitute a violation of this permit and the *Rules for the Control of Air Pollution in Idaho*, and the Environmental Protection and Health Act, Idaho Code 39-101 et seq.
2. The permittee shall at all times (except as provided in the *Rules for the Control of Air Pollution in Idaho*) maintain and operate in good working order all treatment or control facilities or systems installed or used to achieve compliance with the terms and conditions of this permit and other applicable laws for the control of air pollution.
3. The permittee shall allow the Director, and/or his authorized representative(s), upon the presentation of credentials:

To enter upon the permittee's premises where an emissions source is located, or in which any records are required to be kept under the terms and conditions of this permit; and

At reasonable times, to have access to and copy any records required to be kept under the terms and conditions of this permit, to inspect any monitoring methods required in this permit, and to require stack emissions testing (i.e., performance tests) in conformance with state-approved or accepted EPA procedures when deemed appropriate by the Director.

4. Except for data determined to be confidential under Section 9-342A *Idaho Code*, all reports prepared in accordance with the terms of this permit shall be available for public inspection at the appropriate regional office of Department of Environmental Quality.
5. Nothing in this permit is intended to relieve or exempt the permittee from compliance with any applicable federal, state, or local law or regulation, except as specifically provided herein.
6. In the event of any change in control or ownership of source(s) from which the authorized emissions emanate, the permittee shall notify the succeeding owner or controller of the existence of this permit by letter; a copy of which shall be forwarded to the Director.
7. This permit shall be renewable on the expiration date, provided the permittee submits any and all information necessary for the Director to determine the amount and type of air pollutants emitted from the equipment for which this permit is granted. Failure to submit such information within 60 days after receipt of the Director's request shall cause the permit to become void.
8. The Director may require the permittee to develop a list of operation and maintenance procedures to be approved by DEQ. Such list of procedures shall become a part of this permit by reference, and the permittee shall adhere to all of the operation and maintenance procedures contained therein.
9. Performance tests (i.e.; air emissions source tests) conducted pursuant to testing requirements in this permit must be conducted in accordance with IDAPA 58.01.01.157. Such testing shall not be conducted on weekends or state holidays unless the permittee obtains prior DEQ approval.

AIR QUALITY TIER II OPERATING PERMIT NUMBER: T2-030067

Permittee:	Tyson Fresh Meats, Inc.	Facility ID No. 001-00030	Date Issued:	July 28, 2004
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The permittee shall submit to DEQ for approval a proposed test date for each performance test required by this permit at least 15 days prior to each respective test date (including each test date for periodic tests such as, for example, annual tests). The permittee shall promptly notify DEQ of any change in the proposed test date and shall provide at least five workdays advanced notice prior to conducting any rescheduled test, unless DEQ approves a shorter notice period.

Within 30 days of the date on which a performance test required by this permit is concluded, the permittee shall submit to DEQ a performance test report for the respective test. The performance test report shall include any and all process operating data required to be recorded during the test period as well as the test results, raw test data, and associated documentation.

The maximum allowable source operating rate shall be limited to 120% of the average operating rate attained during the most recent performance test conducted pursuant to this permit, for which a test protocol has been granted prior approval by DEQ, which demonstrated compliance with the respective pollutant emission limit unless; (1) a more restrictive operating limit is specified elsewhere in this permit or; (2) at such an operating rate, emissions would exceed any emission limit(s) set forth in this permit.

10. The provisions of this permit are severable; and if any provision of this permit to any circumstance is held invalid, the application of such provision to other circumstances, and the remainder of this permit shall not be affected thereby.